1636 Old Deerfield Road,
Highland Park, IL 60035
Ph (847) 831-0595
www.Bluegrasshp.com

Bluegrass

www.TavernPale.

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Appetizers

French Onion Soup 11 **Chicken and Sausage Gumbo** 11 **Shot of Gumbo or French Onion** 3

Szechwan Spicy Calamari with flash fried shaved onion, tossed in habanero oil and served with wasabi mustard sauce 20 Taster size only 11

Nawlins' Sweet and Spicy Shrimp flash fried then sautéed and caramelized with layers of heat and sweet 18

BBQ Shrimp ever been to Pascal's Manale in New Orleans? Save your airfare! 18

½ Slab BBQ Ribs great way to taste our ribs without a full commitment 18

Artichoke Fritters lightly battered and fried golden brown, served with lemon beurre blanc 14

Ahi Tuna Appetizer sushi grade, dusted with blackening spice and seared rare 22

Popcorn Shrimp lightly battered in our homemade tempura with Tabasco wine sauce 16

Mushroom Broil domestic, wild mushrooms served on garlic bread, with Alfredo sauce and Gruyère cheese. 14

Orange Sesame Shrimp flash fried and tossed in light orange sauce, and sprinkled with sesame seeds 18

Tuna Tartar sushi grade, sesame oil, togarashi, and green onion aioli. Served with wasabi, and wonton chips 22

Soups & Salads

Key West Seafood Salad

fresh lump crab meat and shrimp, chives, tomatoes, crisp greens and avocado
tossed in lemon vinaigrette 34 +double seafood 17

Soup and Salad Choice of Gumbo or French Onion and Caesar or Bluegrass salad 19

Salad Options: +grilled chicken 8 | +parmesan crusted chicken 8 | +shrimp 9 | +salmon 9
+skirt steak 14| +pulled pork 8 | +corned beef brisket 11 | +fried crawfish tails 9 | +Ahi Tuna 14

Blue Cheese Steak Salad Crisp hearts of romaine lettuce and fresh radicchio topped with shaved red onions, crumbled Gorgonzola cheese, pear balsamic vinaigrette. 27

House Chop crisp greens tossed with ripe tomatoes, scallions, Gorgonzola, crisp bacon, avocado, toasted sunflower seeds, shaved sweet red onion, and scallions. Tossed in fresh herb vinaigrette small 13 large 17

Rémoulade Iceberg with scallions, tomatoes, bacon and topped with creamy Rémoulade dressing 11 large 15 +fresh lump crab meat 12, +fried crawfish tails 9 (Chef Jorge recommends the Crawfish tails)

Tomato Mozzarella vine ripened tomatoes layered with homemade mozzarella cheese, fresh basil, and sea salt dressed with Academia Barilla extra virgin olive oil, and a splash of rice wine vinegar 13 large 17

Caesar crisp romaine lettuce, seasoned croutons, grated parmesan and our authentic Caesar dressing with anchovy make this one special small 11 large 14

Bluegrass radicchio, romaine, red onion, gorgonzola, and pine nuts, pear balsamic vinaigrette. 12 large 15

Teriyaki Salmon Salad Romaine, tomato, scallions tossed in a light Asian dressing. 23

Asian tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds, sesame seeds and crisp romaine lettuce 16

Real Texas Style BBQ

Tasters: **Pulled Pork** 8 **Corned Beef Brisket** 12 **Pork Belly Burnt Ends** 13

Baby Back Ribs dry rub dusted, 1¾ pound baby back ribs smoked low and slow with hickory and mesquite, with peanut brittle baked beans and red potato 6'ers 38 half slab 27

Jambalaya & Real Pit Half Slab BBQ Ribs (Cajun Combo) with peanut brittle baked beans and red potato 6'ers 35

Real BBQ Pulled Pork Sandwich Slow Smoked Pork (dry rubbed & marinated overnight and smoked for 12 hours) lightly pulled and topped with shaved red onions, and our homemade BBQ Sauce 21

Smoked Corned Beef Brisket Sandwich Beef brisket corned (dry rubbed, and smoked for over 12 hours) Sliced and topped with shaved red onions, and our homemade BBQ Sauce 23

Seafood Specials

Louisiana Blackened Grouper atop creamy corn and crawfish risotto and drizzled with lemon beurre blanc 42

Canadian Walleye Flash fried with panko, homemade tartar sauce & fresh cut fries
Or pan seared with mashed potatoes 36 half portion 29

Faroe Island Salmon fresh dill beurre blanc or glazed in homemade BBQ sauce, white rice 37 half portion 29

Shrimp & Grits Southern style BBQ shrimp atop creamy smoked cheddar grits with sweet and spicy pork belly candy Winner, 2014 Wagner Farms Baconfest 19

Shrimp & Grits with Andouille Sausage just a little extra love with the Andouille 21

Tilapia Sassafras Flash fried with pecan crumble, wild mushroom sauce, blackened shrimp, and rice 32
half portion 25

Shrimp Jambalaya classic Andouille and chicken, slow simmered with the holy trinity and spices 28

Crawfish Etouffee Crawfish smothered in the classic sauce of seasoned stock and roux 18 sub shrimp N/C

Shrimp Carbonara ancho rubbed shrimp, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley over a bed of angel hair pasta 27

Chicken & Shrimp with Dirty Rice chicken breast and shrimp lightly dusted with blackening spice, drizzled with Tin Cup bourbon sugar cane glaze, served on a bed of dirty rice featuring Andouille sausage and ground beef 18

Fried Shrimp Six hand battered & flash fried golden, fresh cut fries, cocktail sauce, lemon wedge 22

BBQ Shrimp seared in BBQ spice and butter over white rice. Originated at Pascal's Manale in the 1950s. 20

Bluegrass Signatures

Jambalaya Cajun classic of Andouille and chicken, slow simmered with the holy trinity and spices 19 +shrimp 9

Vegetable Jambalaya new spin on a classic- slow simmered holy trinity, carrots and vegetable stock 16
(Vegan, Gluten Free) add the Beyond Beef 7

Chicken Artichoke chicken stir-fried with green beans, artichokes and wild mushrooms in sherry cream sauce over white rice 18 sub white meat 3 sub tofu N/C

Orange Sesame Chicken flash fried and tossed in traditional light orange sauce with white rice 18

Asian Vegetable Noodle Bowl Udon in vegetable broth with bok choy, shiitake, water chestnuts, scallions, ginger and garlic, topped with tomato, soy, cilantro and sesame 14 +tofu 7, +chicken 8, +shrimp 9

Chicken Carbonara ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley over a bed of angel hair pasta 26

Fettuccini Alfredo fettuccini noodles with a traditional Parmesan sauce 17 +shrimp 9, +chicken 8

Fresh Tomato Basil Penne (*aka **Hockey Pasta**) light fresh tomato basil sauce with Parmesan. 17
+Italian Sausage and peas (*aka **Country Creek Style**) 8, +chicken 8, +fresh mozzarella 3

Filet 8-oz USDA top choice in demi-glace, garlic-mashed potatoes & green beans. 42 **Petite Filet** 4-oz 34
+Blue Cheese crust 5, +jumbo lump crabmeat & lemon beurre blanc sauce 11

Sandwiches

Your choice fries or Caesar salad with our sandwiches, or Bluegrass salad for an additional dollar.
+Onion Haystack 3 | +Real Smoked Bacon 3 +Cheese (American, Gruyere, Cheddar, or Swiss), Jalapeños or Avocado 2

Jazzy Ruben smoked corned beef brisket, melted Swiss cheese, sauerkraut spiked with andouille sausage, rémoulade & creole mustard on toasted marble rye bread 24

Skirt Steak Sandwich served open face on a piece of garlic bread and grilled to perfection, with BBQ sauce, grilled onions, lettuce, tomato, onion, pickles 26

Crusty Blue BBQ Burger ½ pound certified Angus beef burger, blue cheese crusted, topped with our own BBQ sauce, crispy onion haystack, lettuce, tomato, onion and pickle 24 *sub Beyond Burger – N/C

Bluegrass Burger ½ pound certified Angus beef burger dressed with lettuce, tomato, onion, and pickle 21

Giant Burger (as in HPHS) twin 8 oz. patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion haystack 29

Po' Boys dressed with lettuce, tomatoes, pickles & Po' Boy dressing, the real McCoy here!
Shrimp 20 | Fried Crawfish 20 | Blackened Chicken 20 | Andouille Sausage 20

Chicken Breast Rosemary Sandwich marinated in olive oil, fresh rosemary & garlic, served with lettuce, tomato, onion, pickle, and green onion mayo on the side 20

The Beyond Burger served with lettuce, tomato, onion, pickle and a light shmear of stone-ground mustard 17

Ahi Tuna Sandwich sushi grade, sesame oil, togarashi, and green onion aioli, diced jalapeños, onions, avocado on toasted marbled rye bread 23

Sides 8

Red Potato 6'ers	Dirty Rice	Buttered Orzo Asiago	Corn & Crawfish Risotto
Peanut Brittle Baked Beans	Green Beans	French Fries	Mashed Potatoes
Baby Bok Choy	Corn Pudding	Smoked Cheddar Grits	